

THE
COMIC
COOKERY
BOOK

AND

Dyspeptic's Guide to the Grave



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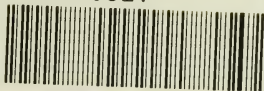


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The Comic Cookery Book



THE COMIC COOKERY BOOK

AND

Dyspeptic's Guide to the Grave

By F. H. CURTISS ✕

*"While we live let us live,"
"For we'll be a long time dead."*

—CHAWSIR.

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TO MY
DEAR MOTHER-IN-LAW,
UPON WHOM MANY OF THESE
PRESCRIPTIONS
HAVE BEEN TRIED WITH
UNPARALLELED SUCCESS,
THIS VOLUME IS INSCRIBED BY
THE AUTHOR.



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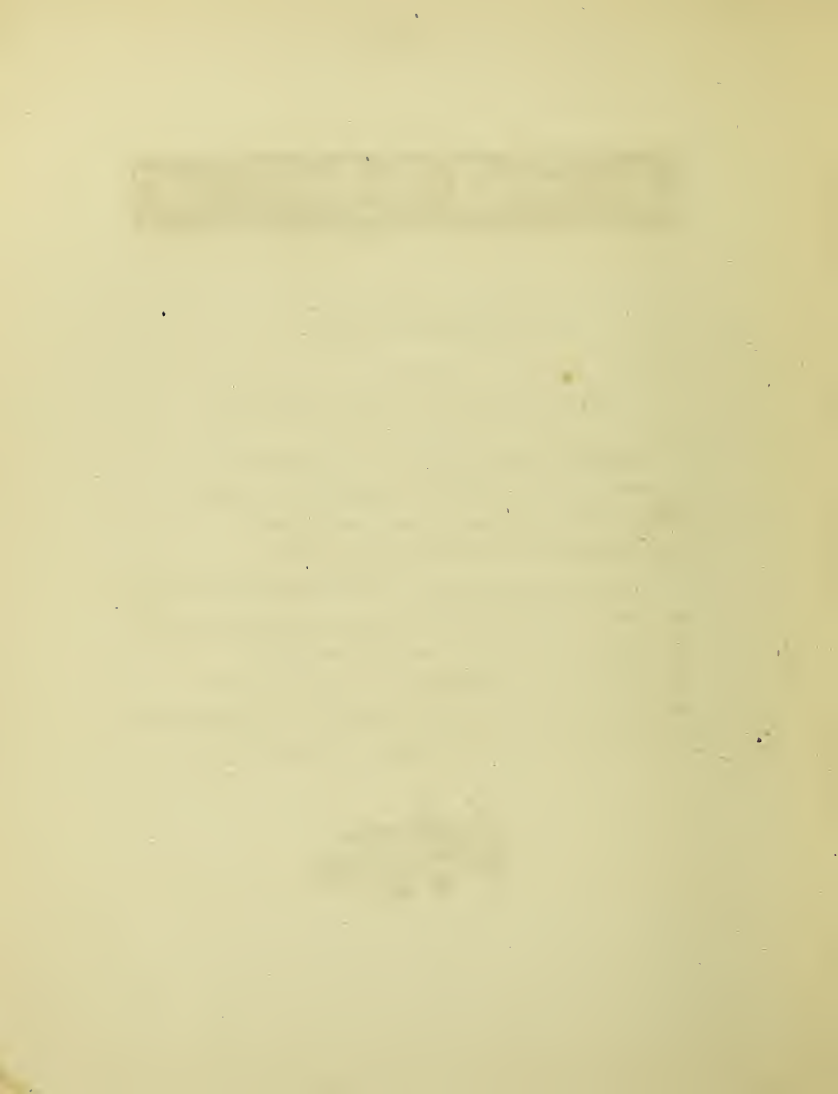


PROLOGUE.

[WITH APOLOGIES TO OWEN MEREDITH.]

*We may live without poetry, music, and art ;
On yarns that appeal to the conscience or heart ;
We may live if we only have cookery books
Transforming us all into practical cooks.
We may live without love ; 'tis a passion but fleeting,
But where is the man who can live without eating ?
He may live in a palace or live in a hut,
He may live in a wigwam or restaurant, but
While he lives in this wise, there is no use declining
The fact that he cannot survive without dining.*







PREFACE.

IT is customary for an author to preface his volume with an apology for appearing before the public.

The public will therefore kindly consider the apology made, while I will look upon it as accepted. Although this may be regarded as a novel production, it differs from other novels, in that it is devoid of plot, and I trust that there is nothing within its pages to bring the blush of shame to the most hardened cheek. I take to myself the credit for all that is good, pure and ennobling within these covers. If there is anything left over, the publishers can have it.

After the nightmare following a hearty dinner, I have often awakened in the still Waterbury watches

of the night and wished that some such work as this was in the hands of every cook in the land, and determined to write one. Then I have gone to sleep and forgotten all about it. This is not the kind of a book to be read through at a single innings. It is a volume to be perused between meals and at odd times. Do not ruin your constitution by endeavouring to memorize its contents all at once, and oblige

Yours truly,

THE AUTHOR.





Dinner Giving.

THERE are two distinct styles of serving a dinner, known as the English and Russian or *à la Russe* styles. The latter is most popular in railway restaurants, where people are constantly Russian in, distributing a wedge of pie, two crullers and a sandwich among themselves, flushing it down their throats with a cup of coffee, and retiring. With this style of dining, this book has nothing to do. We therefore pass from the dinner *à la Russe* to the English mode.

This is to set the whole of each course upon the table at once and turn the guests loose upon it. At the call of "time," the second course is produced and the performance repeated, and so on.

The first thing to be considered is the setting of the table. A round table is best calculated to show

off a square meal. I got that idea from another cookery book, so presume it is so. A thick baize or, failing that, a horse blanket should be put under the table-cloth : it prevents noise.

Although many ornaments may be selected in decorating the table, some discrimination should be used in selecting them. Do not imagine that a hand-painted cigar-box will replace an *epergne*. It is also considered in poor taste to have the knives and forks chained to the edge of the table. The fashion of having a large Newfoundland dog trotting round the board at intervals, the guests using his shaggy coat as a portable napkin, is considered *passé*. This savours too much of rigid economy.

✓ Place a glass for water, and as many other glasses as are necessary for wine, at each plate. Your guests may ignore the former, but it is a cheap compliment to their sobriety, and if you consider wine a necessary adjunct to a dinner, do not imagine that elderberry wine, vintage of '89, or blackberry cordial will replace the claret or port, any more than birch beer and sarsaparilla will atone for Piper Heidsieck or Château Yquem.

Dinner being ready, it should be announced by the butler or waitress, *alias* servant girl. A gong has outlived its days of usefulness, save at cross-road hotels or a dinner *à la Russe*, and the noisy bell has no motive, unless it be a locomotive, or the like, for being rung.

Observe the courtesies of society at table ; bright conversation, fun and witticisms are the best aids to digestion. Do not embellish your talk with obituary anecdotes, stories of hangings, and the like, but if you say anything at all, let it be to the point. The closer you keep to the pint (or more) the easier conversation will become. ✓

Pay some little attention to your neighbour ; by so doing you may make yourself solid for an invitation to dine at her residence, and at the same time you will have a chance to eat your fill between whiles. ✓





Bills of Fare.

SOME tact should be observed in arranging a *menu*. They are generally written in French, but we will not toady to the land of the frog, and therefore write this in John Bull's tongue.

Oysters or eggs on the half shell.

Bean soup.

Shad. Sauce from the cook.

Sliced cucumbers and Jamaica ginger.

Colt steaks. Sheepshead sauce.

Roast beef, plenty of gravy.

Tired eggs, turned over.

Hens, stuffed with soldier's buttons.

Tame cheese.

Ice cream garnished with green peas.

Apples and Brazil nuts.

Sage tea.

Here's another in French :

MENU.

Huîtres, 6 per quartre.

Potage au taisez vous.

Saumon aux no bones.

Ris de veaux. Sauce, new mown hay.

Ris de Diable. Sauce nixey.

Fillet de bœuf red hot.

Punch *à la* John L.

Bicasses ; pommes de terre au peeled.

Salad ; Marseillaise dressing.

Asperges ; *à la* skim milk.

Ramequins au Lambrequins.

Dessert (of Sahara).

The following bill of fare is particularly intended
for large hotels :

SOUP.

Inthe. Ox yoke. Whalebone cold.

FISH.

Red herring. Blue herring. Hamilton cuttle-fish.

COLD DISHES.

Cracked ice. Cold ice. Cold shoulder. Thawed ice.

ROAST.

Goat, with drawn butter. Umpires with batter.

Buffalo, robe sauce.

GAME.

Poker. Tennis. Croquet. Old Sledge. Old Maid.
Keno. Pitch. Pool. High Low Jack.

ENTRÉES.

Singed Cat. Friccasseed Frogs' ears. Liver Pads
and Bacon. Shakespeare and Bacon.

VEGETABLES.

Dead Beets. Green Corn. Soft Corn. Lettuce alone.
Hay. Sweet Potatoes. Sour Potatoes.

PASTRY.

Flax-seed Pudding. Glue Mange. Charley Rosse.
Machine-made Apple-pie. Carriage Sponge
Cake. Yeast Cake. Cake of Soap.
Door Jam in Family Jars.

CHESTNUTS. SOUR GRAPES. CURRENTS OF AIR.

HASH.

There is yet another form of a bill of fare. It can be found in all its pristine glory in restaurants that thrive in the classic precincts of the Gaiety. I give it as it is shouted into the ears of the casual guest and in the vernacular of the waiter, forsaking for once that elegance and refinement of diction that ever characterizes my writing. My only apology for

presenting it is, that it is well for one-half of the world to know how the other half lives, realizing that this little work on interior decoration will be most widely read by the better half.

Watcherwant?
Souporfish. Eels.
Slaughter in the pan.
Pair sleeve buttons sunny side up.
Set a hen twice.
Kill a calf.
Slaughter house and frangipanies.
Patty de forty grass.
Plate o' chest protectors.
Irish turkey.
Woodcock.
Coffee and slugs.
Check !

The following brings the *menus* to an untimely end. It is that of a dinner, which, like the letter in the song, never came :

STATEMENT.

Blue points, from editorial pencils.
Thames mud turtle soup.
Whales.

Bear stakes—grizzly species.
Red peppers. Ice-cream sauce.
Fried egg plant. Roast electric light plant.
Broiled crowbar.
Roman Punch *à la* Brutus.
Canary salad.
Recamier cream.

In this connection it might be suggested that a hostess should, to a certain extent, consult the several tastes of her guests when practicable, in preparing a *menu*. Here are a few hints as to what certain people may possess a fondness for :

Horsemen—Derby stakes.
Printers—Pi.
The heathen in his blindness—Broiled missionary.
Plumbers—Cold snaps (not to be confused with domestic snaps).
Sailors—Sea-kale.
Soldiers—Bull's-eyes.
Carpenters—Good plain board.
Photographers—Dry plates, livers and (sky) lights.
Toothless old gentlemen—Gum lozenges.
Barbers—Hare.
Members of Parliament—Irish stew.
Boating Men—Hard-roed bloaters.



Table Manners.

IN the overture to this little gem, I have given a few hints on dinner giving. A few words on behaviour at lunch, dinner, or supper, afternoon tea, and so forth, may not be out of place.

The subject is not touched upon on the assumption that the reader is supposed to need instruction in the rudiments of eating, but there are several little hints which ought to be found useful to even the haughtiest dame in Belgravia, or the bluest-blooded, purse-proudest millionaire in the rhubarbs of St. James'.

Always be in time when invited out to dine. On such occasions nothing is more saddening than to see a room full of guests, consulting their watches and rocking to and fro, while convulsively clutching their

diaphragms, waiting anxiously for the coming guest, who rushes in several minutes late, with an apology for being detained, and thus delaying the dinner until it is spoiled, and the temper of the hostess spoiled.

See that the lady is seated first, if one be in your charge. There is a wide difference between a formal dinner and a free lunch.

Should you be so unfortunate as to upset a glass of claret upon the table cloth, immediately sprinkle the stain liberally with salt to prevent it from "setting."

On the same principle, if you upset the salt, sprinkle it liberally with claret.

Should you fill your mouth with soup so hot that you cannot retain it, playfully get rid of it by giving an imitation of a garden hose in full operation. This should be only done as a *dernier ressort*, but it is better not to scald yourself so badly as to be forced to leave a good dinner and repair to a hospital.

In carving, should the bird slip from under your knife, do not appear covered with confusion, although you may be with gravy, but simply say to the lady in whose lap the bird has landed, "I'll trouble you for

that hen," or words to that effect, and proceed with the autopsy.

It is no longer considered fashionable for guests to carry with them to large dinners a small pair of silver bellows with which to cool their soup, and a pair of little silver safety pins to fasten back their coat sleeves while dining, are no longer *en règle*. The fashion of fastening the napkin about the neck with a small silver chain no longer obtains in the best society.

Having finished dining, the napkin can be thrown carelessly upon the floor or laid at the side of the plate. It is not necessary to fold it into a cocked-hat and place it beside one's plate, as its ulterior destination is supposed to be the wash-tub.

Do not eat from the end of the spoon with a noisy imitation of a high pressure suction-pump. Tip the spoon sideways gently and let the contents gurgle—as it were—down the throat, not scraping the dish, as the chances are that other courses will be provided which will satisfy your hunger, unless you have just returned from a shipwrecked expedition, in which case a few crackers can be placed in the pocket to be eaten surreptitiously.

Do not attempt to form animals from lemons for the edification of those interested in natural history. A pig is easily fashioned with a pen-knife, by one who knows how, but if you are not skilled in the art you will be more apt to make a litter than an individual pig, and thus spoil the effect of your little entertainment.

If called upon to respond to a toast, bear in mind that it is not milk toast that is referred to, but let your remarks be brief, remembering that brevity is the soul of wit, and that your remarks should be *apropos*. A dinner party is not a ratification meeting.

✓



Recipes.

WHEN in the course of human events it becomes necessary to prepare a dinner or other meal, it is well to know how to cook the provisions provided. I therefore promulgate these recipes :—

OYSTERS AND CLAMS.

RAW OYSTERS.—This is a difficult dish to prepare. They can be served *au naturel* in their shells, supplying each guest with an oyster-knife, axe or other weapon of offence, or the top lid can be removed a few days in advance, to give the oyster an opportunity to become acclimatized. Put six oysters and a quarter section of a lemon on a plate in front of each guest ;

a fork will also come in handy. The guests are entitled to the shells as mementos of the dinner.

FRIED OYSTERS.—First run them through a clothes wringer to remove the juice, roll them in boxwood sawdust and egg, and pour the whole business in hot lard. Serve in a perspiration.

ESCALLOPED OYSTERS.—Scallop the edges of young oysters; cross-stitch enough of them together to fit the bottom of the dish; sprinkle well with fire cracker dust, put in another flooring of oysters, come down with the dust again. Keep this up until the dish is filled, season with something and serve.—Cook them first, though.

CLAM FRITTERS.—Put from fifty to fifty-one clams over the fire in their own liquor; bail out the liquor and let the clams fritter away the time until you get hungry, then eat them.

CLAM CHOWDER.—Prepare a soft mash as you would for a sick horse; add 100 finely chewed clams, crackers, and so on; cook for several days, and serve on a lunch counter.

SOUPS.

PURÉE OF STRING BEANS.—Buy a sixpenny string of beans, add a few slices of water and a few onions. Boil until hot, thicken, garnish with *croutons* and serve hot enough to scald.

CHICKEN SOUP.—A bucket of water chopped fine should be thoroughly dried. To this add some onions. Set it in the sun where the shadow of a watch spring chicken will fall in it. Stir frequently. No sun, no soup.

BEAN SOUP.—After soup has been served and so thoroughly diluted at a third or fourth serving as to be unrecognizable, announce it as having *bean* soup.

CLAM SOUP.—Purchase (or obtain) a yard of healthy clams, boil until the shells are tender; thicken the juice with powders.

AMBER SOUP.—Procure sufficient amber from the nearest tobacconist, save the meerschaum portion for icing. Stew the amber until bed-time, not necessarily until you *go* to bed. Next day skim off the scum; pass through a jelly bag (the soup, not yourself). Ice the top and pour it into your guests.

MACARONI SOUP.—Break up your macaroni into kindling-wood lengths, add water suited to taste. Force meat balls into it. Serve. Your guests will probably not choose to be helped a second time.

SPRING SOUP.—This is made from spring water ; add cabbages and other vegetables to suit. Par-boil (or ma-boil, if pa is “detained in the City”) for ten minutes in two quarts of red-hot water, or two minutes in ten quarts of water, as you please ; strain at a gnat. When tender add a gill of fish. Serve to your guests through a garden hose.

OX-TAIL SOUP.—Cut off the tail just south of an ox. Then cut into joints—the tail, not the ox. Stir in some *croutons*, whatever they are, add such vegetables as occur to you. Boil it, and serve *à la ox carte*.

OYSTER SOUP.—Scoop the oysters out of the shells or cans, which ever they come in ; cut off the legs and wings ; singe off the pin feathers, stir in a lot of milk. Cook until the oysters shrivel up, then trot 'em out.

CLEAR SOUP.—Take two pints of water, wash them thoroughly on both sides, pour into a dish or some-

thing and stir round the kitchen until tired. Dilute with ice water, cook until it comes to a boil. Have the boil lanced and serve.

BISQUE OF LOBSTER.—This soup is built after the same model as the *purée* of beans, except that you proceed differently and follow other methods. Do not stir in your lobster until the last minute.

BOARDING-HOUSE SOUP.—This should be made verythin and well diluted. Use any kind of meat which is not nutritious; let it simmer for a few days and save the odour—I don't know what for, however. Help once round and remove what is left in the plates with a suction-pump. It tastes fully as well the second day. That's all.

FISH.

Stale fish are not highly esteemed by epicureans, therefore they should be as fresh as you are, dear reader, and if you can pull them from the water so rapidly as to leave the bones behind, it will add to the enjoyment of the guests. Shad has been de-

scribed as being not unlike a lump of liver with a paper of pins stuck in it. This is not true, as the liver is more of a mauve colour.

TO BOIL FISH.—Place the bird in a kettle of cold water, and let it boil so gently that the water will remain about as warm as a June day. By so doing the fish can swim about in the kettle, and come to the table, along with the other guests, in a not overheated condition. It will require about eight minutes to cook a fish weighing one pound, and, of course, only four minutes to cook one weighing twice as much.

TO FRY FISH.—Remove the works from the interior department, pick off the scales, remove the teeth, and fry in a frying pan—or anything else which fancy dictates.

TO BROIL FISH.—The same rule applies to broiling fish as to everything else.

DESICCATED CODFISH.—This should be cooked as soon as caught. Remove the whiskers and odour with quick lime and carbolic acid; cut into lengths and fry. If at first you don't succeed, fry, fry again.

ENTRÉES.

FRIED BANANAS make a nice entrée. Husk the fruit and slice with a sharp razor ; dip the slices into something to keep them from sticking to the dish ; fry and serve at the left hand of your guest.

CANARY BIRDS' TONGUES.—This is an expensive dish. The tongues should be removed by their cube roots and the bones and notes taken out. Dip them in the white of an egg, first removing the shells ; fry upon a wire gridiron for a brief time.

CHICKEN LIVERS.—Obtain all the livers you can ; electric lights will not do. Soak them in some popular liver cure and fry. Cover them with a *saute*, whatever that is, and serve.

SWEETBREADS AND GREEN PEAS.—In baking your bread, add large doses of sugar, to sweeten thoroughly. Pick your peas while they are green ; parboil the bread, pour on the peas, and you have a dish fit for a King, Queen, or Jack.

CHICKEN CROQUETTES.—Having stunned a heavy set hen, croquet the dark meat through three wickets.

Loose croquet the bust and other blonde meat until you are a rover. Chop it all up and add something to make it stick together, mould it into sausages, roll in bass-wood sawdust (the croquettes, not yourself). Fry in red hot lard.

CURRIED CHICKEN.—Fasten a well-grown chicken into a box-stall, get a curry-comb and go at her ; if she kicks, kick back. ✓

DEVILLED CRAB.—Go out in a boat with some inexperienced [oarsmen. They will catch your crabs for you. Boil them after coming back to port. Inveigle the meat out of the shells. To the crab meat, add two raw eggs chopped, several bread crumbs, the juice of a bottle of lemon extract, canine pepper and salt. Mix together with vaseline. Whitewash the shells and fill them with the mixture. Take as directed.

DEVILLED LOBSTER.—This is another profane dish. Obtain a lobster, one with a red shell preferred. It is made the same as devilled crab, leaving out the crab and substituting the lobster. Add a grating of nutmeg or a window grating. Pack the stuff into the claws and serve. Supply each guest with a broad- X

axe and tuning fork, with which they can get it out again.

WOODCOCK.—This is not to be confused with an old-fashioned spigot. Dress the birds in a becoming costume. What is becoming depends upon the weather, but as we get but one kind of weather, one dress only will be needed. Wrap each bird in a layer of lard and cotton batting. Cook and serve on toast.

FRIED CREAM.—Mix a generous lather, add butter and corn of starch, the yolks of three eggs (those that have not been prostrated by the heat are preferable), and a few flour. Stir over the fire. Remove and flavour with extract of vanilla. When cold, cut into parallelograms; roll them in fire cracker dust, dip them into boiling lead, and when of colour to suit your complexion sprinkle them with paralyzed sugar, and serve as if you were anxious to catch a train.

APRICOT FRITTERS.—The fresh or canned fruit may be used. Let them remain two or three hours in brandy, bay rum, or wine, until they feel the effects; sprinkle with sugar, dip them in a cricket-ball batter, and boil in the oven.

HERRING SALAD.—Remove the head, feet and wings. In so doing, speak gently to the 'erring. Run them through a hay cutter. Cover with a mayonaise sauce. This dish at a dinner party where wine is served, will create a thirst among your guests, that it will cost you a five-pound note to quench.

DEVILLED HICKORY NUTS.—Remove the meat from the shells with dynamite and an ice-pick. Chop finely ; add paper-hanger's paste ; season with a few leaves of marjoram and palm-leaf fans, pepper and flour ; let it simmer, replace it in the shells, and serve with nut-crackers.

CHICKEN LIVERS.—Obtain some spring chickens. Parboil your liver, add a little chopped onion and parsley, thicken with plaster of Paris. Wrap it up in a slice of stale bread and serve on a tray.

ROASTS.

ROAST BEEF.—There is nothing much easier to cook than a roast. If you need three-rib roast, buy one with three ribs concealed about it. Rub the meat with pepper and salt until your hands smart.

Place it in the oven, pour in enough water to keep the meat in a perspiration. Cook your roast until your good and faithful servant considers it well done. Serve.

FILLET OF VEAL.—This is not necessarily a two-year-old filly. I think it is cooked as are other roasts. Baste often with basting threads, which should be removed before getting tangled in your teeth. Garnish with something pretty in the way of evergreens, and serve.

ROAST TURKEY.—Obtain a Turk at midnight from a guarded tent or elsewhere, remove the internal machinery, using the job lots of giblets for making the gravy. Stuff with chestnuts culled from minstrel shows; strap the wings and legs into position; place in a moderately slow oven and roast until Midsummer. This makes sufficient for two persons.

ROAST MISSIONARY.—This dish is popular among Cook's Tourists, who propose picnicing in the Cannonball Islands. The missionary should be dressed in a pepper-and-salt suit, for seasoning purposes.

ROAST CHICKEN WITH CURRY.—Take a hunk of veal, which will readily pass for chicken if sprinkled with a few feathers. Cut it into portions resembling the component parts of a fowl. Go out on the fowl. Come in and roast—not roost—your chicken (it's a chicken now). Pulverize a curry-comb, sprinkle it over the roast, throw some gravy over it, not too far over it, though. Wheel it into the dining-room and eventually into your guests.

BONED CHICKEN.—This is nice for picnics. Remove the merrythought and wish with it. It's a good idea to wish that the picnic was over. With a sharp knife remove all the meat from the bones, then remove all the bones from the meat. Parboil the tongue, palate, and other choice morsels, roast the chicken, wet it down with gravy, press in a high hat. It is not necessary to press in layers, as that is just what good hens are. Wrap in fly paper, and there is your boned chicken.

ROAST DUCK.—Boil it first until it is legal tender, then unboil it, place it in the oven and roast.

ROAST GOOSE.—Now you find that you are beside yourself. Stuff (the goose, not yourself) until, to use

a slang expression, it is "full." Onions should be used for stuffing. Serve with a sauce or frangipani, and carbolic acid to deodorize the fruit. Roast and serve.

ROAST TONGUE.—Your native tongue should be used. Consult your family physician to ascertain if it be sugar-coated. Sprinkle with salt if your tongue is too fresh. Roast and serve with its own sauce.

ROAST PARTRIDGE.—Lard your birds—whatever that means—tie down the legs and handcuff the wings. Baste the edges together. Replace the feathers and serve.

SAUCES.

OLD-FASHIONED SAUCE.—Get it from your next-door neighbour.

CAPER SAUCE.—To a couple of mouthfuls of water add half a pound of red pepper. Your guests will supply the caper part after they have swallowed a dose.

BOILED EGG SAUCE.—Boil a setting of eggs three weeks, add some drawn butter—you can draw it in

a lottery if you choose; any kind will do. Pound up the eggs, slop in the drawn butter, and pour it over things.

MINT SAUCE.—Bruise several sprigs of mint in a teaspoonful of sugar dissolved in a little water. Fill a glass to one-third with claret, or sherry and brandy, and crushed ice, shake up and drink through a straw. N.B.—I see this comes pretty near being a mint julep, but your guests will not kick—if it's made right.

SAUCE PIQUANTE.—Put a lump of butter, the size of a stone, with two onions, into a stew-pan, with a little mean thyme, a carrot, a clove, a water-melon, a parsley and some tincture of myrrh. Stir the blue mass over the fire until relieved, shake some flour and poker dice over it, let it boil and skim it. When it is skum, add seasoning; spring, summer, autumn, and pepper are the most popular seasonings. Serve with any dish that would otherwise be unpalatable.

A BROWN SAUCE.—Stir in a stew-pan—which is not a stewpandous task—a cwt. of butter and a gill of stock. Add a jar of Liebeg's extract, a few leaves of parsley, macaroni, a sprig of marjoram, etc., boil,

season, strain, paint it brown, and serve in horse-radish bottles.

BREAD SAUCE.—Pluck some bread from a Vienna bread fruit-tree, cut up some milk and add a head of onions, boil until soft, add your bread. Put the result into a saucepan, with about two ounces of tar, a little mace and allspice, season with different things, and serve in a gravy-boat or a ferry-boat, whichever is most convenient.

MUSHROOM SAUCE.—Make room for your mush in a saucepan, cut off the stalks and throw them away. Throw the mush after them.

CRANBERRY SAUCE.—This is the turkey's best friend. Mix a quart each of cranberries, water, and dark bay sugar, having first stripped the berries and removed the seeds. Boil and press in moulds.

WHITE SAUCE.—Take one quart of white butter and melt it in the sun. Add some other white things. Stir in a quart of white milk and a barrel of white flour. Boil over the fire until it is q-white done, and serve.

CELERY SAUCE.—Get a head of celery. Wash your head and cut it into pieces an inch long, stir

them in a pint of salt with a teaspoonful of water, until the celery is tender. Rub a large spoonful of butter and some flour together; stir into this a pint of ice-cream; put in the celery, and serve with a boiled dinner.

TOMATO SAUCE.—Boil down a can of tomatoes until nothing is left but the label, and strain. Add butter, lard, pepper, and so on; let it all come to a boil, remain there for a short time—a cure will be the result. ✓

VEGETABLES.

TO BOIL CARROTS.—The best mode of cooking carrots is to boil them. You will easily discover when they are tender, for a boil is always tender. Serve them as you would wish to be served yourself under similar circumstances.

SNAP BEANS.—Snap some beans, and if you have any beef broth on the premises, pour it over the beans; add a piece of butter the size of a wrought-iron nut; let them simmer and eat with a ladle.

STUFFED TURNIPS.—Peel and boil (the turnips, I

mean), let them drain through a sub-soil drain; scoop out the middle; turnip the edges and stuff with the yolk of an egg, or an ox yoke beaten to a stiff froth; add pepper and saltpetre to taste. It *will* taste.

BAKED ONIONS.—Onions are said to be good for insomnia, providing you don't breathe into your own nostrils; they are therefore recommended as a healthful and cheerful dish. In peeling the onions, if you feel a desire to weep, place a couple of needles in your mouth, and the eyes will not be affected. Remove the husks and boil; then slice and add raw materials; stuff your onions with nutmegs; dust with well-bred crumbs and bake. Go out into the woods and eat them. Stay there.

POTATO BALLS.—Issue invitations to the ball at least three weeks in advance of the date selected. Mash boiled potatoes, or boil mashed potatoes, whichever you choose; add milk and salt; roll into billiard balls; fry in hot fat. Serve with a cue.

FRIED EGG PLANT.—Take three china egg plants and parboil them; season and boil in glue.

BAKED CAULIFLOWER.—Get a big head of cauli-

flower. Soak your head in salt-water ; remove the stalks ; chop and pack in a pie-dish, season and cover with an umbrella and bake.

BOILED TURNIPS. — Rutabaga turnips are the sweetest and best. Root a bag o' turnips out of the cellar. Pare and cut them into pieces of equal size. Boil, wash, season, serve, eat.

OYSTER PLANT FRITTERS. — Pick a few oysters while the plant is in full bloom. Chop them into little pieces after removing the shells. Make into small cakes, fry on both sides and one end. Serve hot.

STRING BEANS.—Remove the string and boil in boiling soda-water. Add cold cream, flour of the family and oleomargarine. Stew the dose and see how you like it.

LIMA BEANS.—To Lima bean obtain some quick lime, shake it and pour it over the bean. No matter what it might have been, it will be nothing thereafter.

TO BOIL CORN IN THE EAR.—This will hurt until your ears become accustomed to being boiled ; after that you will not mind it so much. However, here

is the prescription : Fill your ears with sowed corn, then sew up your ear-tabs ; plunge head-first into a bath tub filled with water at a temperature of 290 in the shade. Further instructions are unnecessary.

CORNEB BEEF AND CABBAGE.—Here is a dish that is a rank—very rank—favourite of people of plain, everyday tastes. It should be boiled in a vacant lot during a high wind. Remove the outer leaves from the cabbage, and if the inner leaves are also removed, it is just as well. Put into a kettle with the cabbage a piece of beef well supplied with corns. This will take a long while to boil, and the odour will satisfy an ordinary appetite. Drain the cabbage ; place round the meat and serve.

BEETS.—Dead beets should be served in a summary manner. Winter beets, in a wintry manner. Boil them, and having obtained a supply of hearts, serve two hearts with but a single beet.

MASHED POTATOES.—Boil your potatoes and get a mash on them ; season with little dabs of black pepper and butter.

PIES.

PLUM PIE.—Get some dough, hammer out an upper and lower breadth, line a yellow dish with sheet iron, put in a veneering of dough, fill the dish with cough drops, nail on the crust, feather-stitch round the edges and bake in a tinker's furnace.

LEMON PIE.—Line a pie plate as you did last Tuesday, put in your lemons, build a lattice work over the lemons, bake in a quick oven for three weeks.

MINCE PIE.—Chop up everything in the house, get a barrel of cider (you can drink what isn't wasted in the pie), add some cloves, which can be found in your husband's pocket, grate ten dozen nutmegs, which is a greater job than you anticipate ; put in some cardamon seeds, flag root and tooth powder ; screw on the lid ; print the edges in fanciful designs with your false teeth, bake until Thursday at 5 P.M., eat a section of it and send for a doctor.

CHICKEN PIE.—First catch your chicken ; remove all interior decorations ; line a deep dish with three-

ply dough, cut off the selvedge, carve the hen into original designs with a broad-axe; pick up the fragments and fire them into the dish; cover the top with a section of rubber door mat; fasten down the lid with a trunk strap, bake till you're tired of seeing the thing; remove the top crust with dynamite and distribute the prizes. It is well to remove the feathers from your bird, unless pressed for time, before the cremation act.

WASHINGTON PIE.—This is so called because it stands high on the plate and cannot lie. It is built in layers out of flour and things and stuck together with cream lather, with a mansard roofing of the same on top. It can be eaten with a sword or scythe blade, although a fork is preferable.

CHERRY PIE.—Sort over your cherries, discarding those that seem indisposed. Roll out a circular piece of dough in the same old way and line a yellow pie plate therewith. Cherries should be stoned before being eaten. The same remark applies to peaches. Remember the line from the poet :

“ Pity the fruit of a cherry-tree,”

and act accordingly. When your pie plate is full of cherries, cut out some strips of dough on the bias and lay them across the top of the dish, forming a plaid figure, or you can build the lid of one solid piece, frescoing the edge as fancy may dictate. Bake for sixteen minutes, letting the juice leak all over the bottom of the oven.

APPLE-PIE.—This pie is a favourite throughout the universe, darkest Africa included. Prepare the lining as for other pies; pare and prepare your apples by quartering them, remove the drum corps and seeds; lay them in the dish and add allspice or part spice as judgment dictates; sweeten with sugar and glucose, or something close to it. Bake until it is ready to be eaten, and serve as well as you know how.

CAKES.

MARBLE CAKE.—Beat up a lot of marble dust to a stiff froth, sweeten and salt to taste, thin out with flour, put it into a pan and carve a suitable inscription upon it, bake in an oven of an even temperature. Garnish with daisies and weeping willows.

SPONGE CAKE.—To one large carriage sponge, add sufficient axle lubricator, stir rapidly until morning, then go home and bake on a gridiron—the cake, not yourself.—This is a light appetizing dish, resembling oyster plant, waffles, or quoits in its general appearance.

FRUIT CAKE.—Here is something fine, intended for weddings, parties, and similar affairs. Ransack your almanack for dates, and the daily paper for current items. Add a yard of plumbago and such other fruits as may occur to you. Chop them all up until they are *dolce farina*, add flour to taste and enough milk to wet it down. Set it to baking. You can tell with a broom handle if it is done, although I've forgotten how. Cover the top with lather, and let it roost on a high shelf, where the children cannot reach it.

LADY FINGERS.—Roll out a square yard of dough until it is as thick as a board, then stand on it with your hands, leaving the impression of your fingers all over it in *bas* relief. Cut out the *bas* and place them on buttered paper, bake in a rapid oven for the time being. Fasten them together *dos-a-dos* as in "Sir

Roger de Coverley." *If they are made right they will taste really good.*

GINGER BREAD.—Grind your ginger root in a mill of the Gods, which grinds exceeding fine ; add sufficient flour to make it the colour of a sorrel weed, put in baking powder to make it taste good, and lubricate it with sugar ; some milk will improve it ; then arrange it in the mould of form or a glass of fashion, beat some fresh laid eggs, bake until it is a rich mahogany colour, cut into chunks the size of a playing-card and deal.

JELLY CAKE.—Make this in layers, spread jelly enough between them to make the whole appear unpleasantly sticky, cut into triangles and pass it round.

OAT CAKES.—Thrash the oats, &c., until they feel sore, then let them rise over night. Next morning spatter them on a gridiron and serve in a stack as high as a stovepipe hat. Sugar and margarine are valuable adjuncts to this article of diet.

POUND CAKE.—Mix up some flour and things, put them into a dish and bake for a while or two, then screw in the handle and commence to pound.

STOMACH CAKE.—Line a small boy (not your own) with green apples and cucumbers. This can be prepared at short notice.

ONE-TWO-THREE CAKE.—One egg, two flour, three bounce.

ANGEL CAKE.—Chop up green apples, raisins, bananas, in quantities to suit ; stick them in dough. Feed the children and the angel part will materialize.

DESSERTS.

ICE CREAM.—Dry five shillings' worth of ice in the sun ; slice it into small pieces, stir in a pint of vaseline or cold cream, flavour with lemon if it's lemon your after, with something else if you want vanilla, fan the mess until it freezes, garnish with baked potatoes. Serve with the soup.

WHIPPED CREAM.—Whip two pints and a quart of cream with a braided raw-hide whip until your foot's asleep and every bone in your body aches. By this time the cream can stand alone, even if you can't. Serve the cream as well as you can, and apply arnica to your joints.—This does not apply to opium joints.

CALVE'S FOOT JELLY.—Get a yard of the material, *i.e.*, three feet. American beef is best as the calves have the largest feet. Cut off the calf for future reference. Wash the feet, applying chilblain remedies when necessary, boil them for a while or so, add enough glue to thicken; stir in sugar, strain through a cane-seated chair. Pour the amalgamation into a blue bowl with red pictures on it, and send the whole business to a sick friend from whom you have expectations.

CURRANT JELLY.—Obtain some current items from your favourite newspaper, and after removing the pits, wash them in a kettle, adding a pound of sugar to a pound of fruit. Put it in glasses and place on the top shelf of the preserve closet.

CURRANT JAM.—Jam your currants and bottle.

LEMON JELLY.—Take three sheets of isinglass from the parlour stove; boil them in Vichy water, add the seeds of five lemons and the peel of an orange, strain off and put into glasses.

DATE PUDDING.—Cut the dates out of an old almanack. Beat up some healthy eggs and place them in two quarts and two pints of milk. Add

Jamaica ginger and melted butter. Boil in a pudding bag. The proof of this pudding is in the eating.

SPRING MINCE PIES.—If you wish to spring mince pies on your family, keep their preparation a profound secret. They may be made by chopping up meat and things and adding plenty of cider. If you are out of meat and things, serve the cider by itself.

FIG PUDDING.—From a fashion magazine, cut out Fig. 1, Fig. 2, Fig. 3, etc., until you have figs enough. Pound them in a mortar, and bake in the shape, having first added some suet, two nest eggs, some Florida water and a nutmeg as big as your fist. Roll out a lining of yeast cakes ; add the above and bake. Fig pudding should be served at eve.

BIRD'S NEST PUDDING.—Climb a tree and capture a bird's nest. Remove the birds and fill the vacancy for the unexpired term with apples cut into quarter sections. Add mustard and Worcester sauce to taste. Bake in a moderately large oven for one hour and sixty minutes.

PLUM MARMALADE.—Fill a dish with the fruit. Add sugar and boil. Then having marmalade it in a cool place, let it harden.

STRAWBERRY ICE CREAM.—Freeze your cream in a slow oven. Line a dish with straw, bury the cream in it. Make it into moulds and serve cold.

TUTTI FRUTTI.—To ordinary sixpenny ice cream, add chopped fruit such as citron, apricots, onions, or any other candied fruit. Freeze it until it is cold and serve.

BREAKFAST DISHES.

HASH.—Chop up all the cold meat you find lying about, add as many potatoes, and continue to chop until you are weary. A few onions add a piquancy that cannot be obtained elsewhere. Cook your hash until it seems in a brown study, and serve it to the boarders.

SOFT BOILED EGGS.—Place the eggs in a kettle of red-hot water, along with a three-minute hour-glass, boil until the glass breaks, fish out the fruit and serve.

THREE-MINUTE EGGS.—Put a setting of eggs into a kettle of hot water at 6.57 o'clock, let them boil until 7 o'clock. Serve in the shell.

SCRAMBLED EGGS.—Drop your eggs from a considerable height into your frying-pan, stir frequently,

season and serve. If the eggs prove poor, serve them accordingly.

PORK AND BEANS.—Soak your beans for several days, then heap them into a dish with an island of pork in the centre, season with sugar and flavour with pepper and salt. Bake until breakfast is ready.

POTATOES FOR BREAKFAST.—Have it understood that they shall not be eaten on the previous evening.

TO DROP EGGS.—Let go of them.

DRY TOAST.—Very often a lot of unwelcome guests drop in to breakfast. The simplest dish to give them is toast. Hunt up a sere and yellow leaf loaf of bread, cut it in slices as thick as a board; hold them over the fire until they are burned black. Grease them with margarine and deal.

FRIED SMELTS.—Any kind of stale fish will be smelt in time. Remove the scales; bandage the eyes; cut off the narratives; fry in butter and serve with sauce cream of tartar.

PEACH AMBROSIA.—A dozen peaches quartered, half frozen, five-eighths sweetened and wholly eaten.

WAFFLES.—Mix up a batter of eggs, milk, flour and Paris green. Bake in an indiarubber door-mat.

Cut into town lots and quarter sections ; sprinkle with butter and powdered sugar of lead.

LAMB CHOPS.—Chop up your lamb, first removing your fleece, boil and serve on lambrequins.

HAM OMELET.—Beat your grocer out of a dozen hard-shelled eggs, then beat the eggs. Chop up a few canvas-back hams ; stir the chips into the eggs. Fry in an omelet pan until cold. Serve immediately.

BROILED SHAD.—With a sharp knife remove the bones. Spread the shad out thin and broil. Replace the bones in shadroes throughout the fish.

BROILED BEEFSTEAK.—Obtain a fine slaughter-house steak, place it on the broiler over a sudden fire. Turn often, but do not get burned at the steak, as did Joan of Arc. Sprinkle with pepper and salt. Butter and bring on.

COLD DISHES.

COLD dishes are particularly appropriate for lunches, picnics and several forms of mild dissipation. Among others are :

COLD SHOULDER.—This is usually served to the unfortunate young gentleman who may consider

himself *de trop*. He can safely take his departure as soon as it appears. For him, the re-past is ended.

COLD BOILED HAM.—Boil a York ham until you are tired. Sprinkle little dabs of pepper on it, and pour some Worcester sauce over the whole business. A garnishment of (quill) pens makes the affair more *ricochet*.

ICE À LA NORTH POLE.—Crack up some frozen ice and serve as a single course.

ICICLE SALAD.—Gather the icicles at daylight, place them in a cold place until ten minutes before lunch, chop finely, add a gill of ice water and trot out your salad.

ICED TEA.—Take some gunpowder tea that failed to go off at breakfast ; put in some cold ice and drink it.

ROMAN PUNCH.—Only a Roman nose how to prepare this dish properly. To prepare it the other way add some rum to your punch. This should be served before the roasts at a dinner, but should be eaten frugally, as it was a Roman punch that killed Cæsar. See, sir?

CRACKERS AND CHEESE.—First remove your crackers from the original package, place them in

a dish, garnish with tame cheese, cut into rat-trap sizes.

POTTED TONGUE.—Take a mother tongue or a waggon tongue ; chop it fine, season with mustard and flour, place in the oven and bake. Serve cold. Potted tongue is good and speaks for itself—sometimes for others.

CHILI SAUCE.—Another cold dish. Take a dozen or twelve inflamed tomatoes, pare them, add smelling salts to flavour, boil and serve with the chill on.

COLD CHICKEN.—Take the remnants of a cold owl ; dress them in ready-made clothes ; dredge with flour, using a steam dredger, and fry to a seal brown. Serve to-morrow.

COLD SLAW.—Chop up a head and shoulders of cabbage. Make a dressing of vinegar, mustard pægoric, linseed oil, olive tar, and the juice of a potato. Pour the dressing over the slaw. This is a simple dish for dyspeptics.

BREAD AND ROLLS.

There are so many kinds of bread, ranging all the way from the ordinary wheat bread to the thorough-

bred, that I have hesitated to approach the subject. Good flour is essential in making good bread, and should be obtained from a reliable florist. In making yeast care should be used in selecting the hops. Full dress hops will hardly meet the requirements of the case. Our forefathers and the notables of London always professed a preference for brown bread. Here is the recipe for building it :

BROWN BREAD.—Take a pint of unbleached corn meal ; add a pint of boiling water from which the chill has been removed with a skimmer, add to this a cup of brown sugar and soda to taste ; steam three weeks in an ocean steamer over a kettle of water ; shellac the top and serve with macadamized beans.

WHEAT BREAD.—Sift a barrel of flour until you get at the truth of the matter, stir in enough water to make it sticky and set a carriage sponge to rise over night, lining the bread bowl with yeast cakes. In the morning, by the bright light, add salt enough to make the dough thick, knead it as long as you need to, pack into baking tins and bake.

INDIAN BREAD.—Take an Indian and sift him thoroughly ; add a pint of sweet milk and another

of salt salt ; thicken with salt and bake in tin pans.

TO KEEP BREAD MOIST.—Turn the garden hose on it occasionally.

TWIST LOAF.—This is a form of architecture principally known to German bakers. The dough is made as for very ordinary wheat bread. It is then cut into lengths and braided in a coronet braid or done up pompadour. Bake in the bottom of the oven or under the stove.

FRENCH ROLLS.—Mix a pint each of milk, yeast flour, salt, &c., knead until your knees ache, let the dough rise until you rise, then knead again. Roll out into the yard ; cut into circles, lap one-half over the other half and tack it into position, and you have delicious rolls.

DYSPEPSIA BREAD.—Make a dough of butter, suet and sweet cream ; add flour and melted lead to thicken. Hammer in square chunks and bake in a lime kiln.

OLD MAID BREAD.—This differs from new made bread, in having been kept in stock for a month or two. Prepare as usual, and bake in the same way.

CORN GEMS.—Take two cups of corn, two of

flour, and two of other things that occur to you. Thicken to taste, roll out into breadths, cut into gems, bake on a corn plaster.

COOKERY FOR THE SICK.

RAW EGG.—Obtain an egg that a hen has not used as an ottoman. Beat the egg until light (early or candle), add some port wine—any port will do in a storm.

CRACKED WHEAT.—Crack your wheat in a nut-cracker; be certain it's sweet; keep it cool until it comes to a boil, remove the nut-cracker; serve with milk or something white.

DRIED FLOUR FOR INFANTS.—Dry it thoroughly—the flour, not the infant tie it up in a linen bag—the flour again—wet the flour with a little water, and stir in a quart of milk—again the flour—feed it at short intervals—this time, the infant.

OATMEAL MUSH.—Sift boiling water into some common water until it is thicker than mush. Stir all night and serve next day.

INVALID GEMS.—Line a dish with puff paste. Fill it with slices of bananas, salt pork, green corn,

cucumbers, huckleberry pie, oranges, lemons, and soft-shelled crabs. Cover with whipped cream. Serve to the invalids—this being sufficient for two—and send for the undertaker.

WELSH RABBIT.—First catch your rabbit, then skin it. When it is skinned, cut the neck V-shaped, and dissect; broil it and serve.

ARROWROOT JELLY.—Pick a dozen arrows, cut off the roots; cut them up, taking off the tips,—which can be ultimately used at the races,—flavour with ylang-ylang and boil. Place the arrowroot in a mould and let it stand until it is all of a quiver. This can be prepared by a young lady to send to her beau, if he is ill.

JELLY AND ICE.—Break up the jelly into small lumps; mix with it the same quantity of ice. This is very refreshing.

CONFECTIONERY.

Although home-made candy rarely equals the expectations of the makers, a cookery book would not be complete without a page or two devoted to the subject. A few hints upon the subject are therefore given.]

BUTTER SCOTCH.—Melt a lot of butter and add enough Scotch whiskey to load the cook. It is well to have several bottles in the house. Let the mixture boil, and pour it into the children's stockings for Christmas.

MAPLE CARAMELS.—Cut down a grove of maple-trees, pick the leaves and bruise them in a mortar till the syrup is extracted. Boil this, adding a little soda. After it boils, pour it out on a flat surface, mark it off into squares and play chess on it.

OLD-FASHIONED SUGAR-CANDY. — This is calculated to make a horrible mess, but by subsequently straining the carpets, lace curtains, and the children's hair, a sufficient quantity will be obtained to allow of a candy pull. Boil the sugar until the smell of something burning pervades the entire neighbourhood. Having boiled it until the stove presents a disreputable appearance, due to its boiling over at unexpected intervals, let it cool for a while. Then grasp a handful and pull it. A door-knob is a convenient object over which to throw it while pulling it, and affords excellent gymnastic exercise. Having continued this until the candy is almost white and

you are almost black in the face, lay it in the snow to harden. This may be omitted in July and August. Later on you can eat it—the candy, not the snow—if so inclined.

KISSES.—Here is something really sweet. The necessary adjuncts are a pretty girl, a good-looking young man, and a golden opportunity.

LEMON DROPS.—Pound a pound of lump sugar until you get it down fine. Melt it in a quart of water, then drop in your lemons.

PEPPERMINT DROPS.—Sift some lemon-juice into a coal-scuttleful of powdered sugar. Hang it near the fire to dry ; add your pepper and mint and drop it on white paper, having first anointed the paper with tallow, so that having got the drop on the paper, you can readily get it off again.

POP-CORN BALLS.—Cut your corn before it goes to seed, using a keen razor. Pop it, and pour over it a mixture of sugar, glue and boiled oil. Stir it well ; when thoroughly mixed roll it up into balls, paint some of them a cardinal red if you wish it, leaving the others a dirty white.



Emergencies.

PRESENCE of mind has often been the means of saving many valuable lives and things, and if the readers will but memorize the following hints for emergencies, they will find them of great value :—

Should a child swallow a button, lower a button-hole down its throat with a piece of string, pass it over the button and draw it out.

If you see a runaway horse approaching and are unable to get out of his way, speak to him firmly, saying, “Lie down, sir !”

Never dig your ears except with your elbow.

Should a person fall into the water, throw him a Swimmer’s Guide or a life-preserver.

If the theatre which you are attending with a lady

should be discovered to be in flames, endeavour to keep cool. Do not butt your way through the crowd, yelling "Police!" or "Mad Dog!" but be as reposed as possible.

Always keep your temper ; remember that it is the mark of a gentleman, and particularly in company with a lady, to avoid getting into a wrangle or altercation with a cabman. It is undignified—and, besides, you might come out second best.

Avoid playing practical jokes, particularly upon aged people. To pull the chair from under your aged grand-parent is considered in poor taste and, might influence him or her against making his or her will in your favour.





Weddings.

AS THE foregoing recipes are mainly intended for young housekeepers, a few words relating to weddings may not be out of place, matrimony being to a certain extent a prelude to housekeeping.

Two kindred souls having run foul of each other, and having decided to travel together through this vale of tears, preparations are in order for the tying of the knot which can only be untied by death or divorce. A date for the wedding is then decided upon, and invitations are issued. There are several ways of bidding the friends to appear. One is the verbal invitation; another way is by inserting a displayed advertisement in a newspaper; another is to circulate small hand-bills throughout the community,

announcing the fact that the affair will take place at a certain time. But the most approved style is to issue neatly engraved cards. Those printed in colours upon gilt-edged paper with an electrotyped cut in one corner, illustrative of a wedding party, are rather too pronounced. Select, then, the engraved cards.

There are also three distinct styles of weddings : the church wedding, the home wedding, and a visit to the nearest Justice of the Peace. Let us discard the others and confine ourselves to the first-named.

When the ceremony is to take place before six o'clock P.M., the bride should be attired either in a travelling costume or pure white. The bridegroom should appear in a frock-coat, light trousers, vest to match the coat, a hard-boiled white shirt and four-in-hand tie. At an evening wedding he should be attired in evening dress, consisting of a coat, black trousers, either a black or white vest, ditto tie, and patent leather shoes, those upon which the patent has not expired being preferred. A Highlander's costume is rather too airy for a wedding, while a linen duster, corduroy trousers, or rubber boots, savour too much of informality.

A suitable number of ushers, sometimes alluded to as short stops, should be on hand to seat the invited guests and head off the less fortunate ones. After the bridal party has reached the chancel rail, two of the ushers should stretch a white ribbon down either side of the centre aisle to confine the guests to their seats until the bridal party has left the church. A clothes-line or a couple of lengths of tarred rope will hardly replace the ribbon.

The bridegroom and best man should be concealed in the robing room, the cellar of the church, or, if in the country, in the stable, where, in fear and trembling, they will await the coming of the bride.

The best man fills an important position. To him should be relegated the duty of seeing that the carriages are at hand at the appointed time. He should also have the clergyman's fee in his inside pocket, in readiness to tip that gentleman at the conclusion of the ceremony. The value of this fee should be determined to a certain extent by the financial standing of the bridegroom, as gate-money is not to be considered at a wedding.

The bridegroom should have the wedding-ring in

his waistcoat-pocket, so that he can produce it at the proper time without undue delay. The pocket should also be a reliable one, and such a *contretemps* as I once witnessed will be avoided. In the case in question, the husband elect placed the ring in his trousers-pocket. The pocket unfortunately contained a hole, and when he desired to bring forth the ring he discovered that it had slipped through the hole. He was obliged to sit down upon the chancel step and pull off his boot, in which the golden circlet was found safely reposing.

At the proper moment the organist should begin playing a wedding march as the bridal party enters the church. Except in cases where the father of the bride is prominent in political circles, it is not in good form to have the procession headed by a brass band and drum major, or a drum corps. A wedding is not a kettledrum.

The bride should pass up the aisle leaning upon the arm of her father, if she happens to have one handy, an elder brother, or other relative. A convenient policeman, while tending to preserve order, would hardly be a satisfactory substitute. They

should be preceded either by two of the bridesmaids, or two little children, a boy and girl, relatives of the contracting parties, or a couple of the ushers. The balance of the bridal part can follow. They should not rush up the aisle as though they were going for a physician, or at a pace calculated to break the hundred-yard sprinting record, but "with solemn step and slow," should near the altar. At the chancel rail, they should be met by the bridegroom and his best man, who acts in the nature of an understudy. The clergyman being within the rail, the ceremony may proceed.

It is the duty of him who escorted the bride to the chancel to give her away. A rejected admirer should never be so lacking in the instincts of a gentleman as to do so, even though it be in his power.

After the ceremony the bridal party repair to the place where the reception is to be held, if one *is* to be held. Here congratulations are in order. After this, and a collation, the happy pair start upon their wedding journey.

Of late years the practice of displaying the wedding

gifts has fallen into disuse. If, however, they are to be on view, it is in poor taste to ticket them with cards bearing an approximate price mark; neither should the more modest gifts be placed upon a table designated as a sixpenny counter.

If you are a mere guest at the wedding, dear reader, bear in mind that you are not the bridegroom, and that it does not devolve upon you to do the honours. Allow the servants to distribute the refreshments, and refrain from calling for flax-seed tea, a plate of hay, or other unusual forms of refectations. If it should happen that no refreshments have been provided, even if you are hungry, do not hint that some would have been in order, or suggest that there is a public-house round the corner, and that the host might do the proper thing by taking the party round there and "blowing them off."





Raising Children.

HAVING never been a mother, my ignorance upon this important subject, if reduced to writing, would make an exceedingly bulky volume, therefore this canto will be decidedly brief.

There are several ways of raising children. Some are raised upon the bottle, others in a more natural manner, and a few by the hair of the head. The latter is the more effectual mode.

To cry is characteristic of a baby. Sometimes it is difficult to ascertain what it is crying about, except that in a general way it is crying about half the time. It is well occasionally to discover the cause of the outburst. Unless it be colic, it is an even bet that a

pin has pierced some portion of its diminutive anatomy. In that case stick another pin in it. If it cries twice as vociferously, hunt for pin No. 1.

There are several methods of quieting a child. One way is to rock it to sleep, using rocks of a moderate size, another less heroic style of treatment is to flood it with a standard brand of soothing syrup. While these decoctions are as dangerous as a damp cellar, they never fail to put the child to sleep, although subsequent streamers of white ribbon upon the bell-knob may forcibly suggest that your efforts to awaken it have not been crowned with marked success.

Many mothers have an insane idea that their children, if boys, should be kept away from the society of girls, under the impression that it may render the young hopefuls effeminate. This is an exploded theory, but mothers possessed of this desire can succeed in its fulfilment by giving the boy a home-made hair-cut, or compelling him to wear patched trousers.

Boys of from eight to fourteen years are of a disagreeable age. When they are eighteen they know

considerably more than their parents, and only discover the fact some ten years later.

Girl babies are, to my mind, far sweeter than those of the other sex. I do not use the word "sweeter" in a cannibalistic sense. They increase in interest after they are able to take notice, and are about sweet sixteen.





Home Hints.

NEXT to a thoroughbred mother-in-law, a fire is the most dangerous thing to have about the house. The latter can be put out if you are lively, the former cannot, except upon occasions. Dropping the former features, which are often harsh and disagreeable, we turn to the fire for warmth and cheerfulness.

Should a fire break out in the daytime, obtain as much ice-water as possible, and throw it on the flames. This has more effect than warm water. Buy a rope that will reach within eleven feet from your room to the ground; in case of a fire in the night, tie one end about your bed post, the other end round your neck, and jump from the window.

TO MAKE A TOOTHPICK.—To make a durable family toothpick, purchase a 3 × 4 joist and whittle it down to the requisite size. Then pick.

TO MAKE A SCRAP BOOK.—Take a handsomely bound book, tear the pages into small bits, and there's your scrap book.

NEVER PRECEDE an older or heavier person than yourself in falling downstairs.

TO WIND A CLOCK.—Obtain a clock and key that will affiliate, place the key in the keyhole and turn it the requisite number of times.

TO RAISE BREAD.—Get trusted for a few loaves at the nearest bakers.

IN CASE OF SUNSTROKE pick the patient up carefully, and place him on the cool side of the house in a snowbank, run icicles down his neck, fill his shoes with snow and hang him over a clothes-line.

TO PRESS WILD FLOWERS.—Gather the flowers after cutting them down with a lawn mower. Pick them carefully and press them in a hay press, or under a fat man in church. Frame them and hang the horror in the attic.

TO CLEAN A STOVEPIPE.—Take down the pipe

with as little jar as possible. Carry it out in the backyard, hold it above your head so that you can see through it, have your wife beat the pipe, and you will be thoroughly sooted.

TO PARE APPLES.—Place them in couples.

TO APPLE PEARS.—It can't be done, dear reader.

TO LAY A CARPET.—Either do it yourself or send for some one else ; anybody but a hen.

TO PAPER A ROOM.—Ascertain the size of the room by multiplying the size of the room by the number of days required to do the job. Square the base boards. Put it on with batter, with a frieze of syrup.

TO TELL A BAD EGG.—This depends entirely on what you wish to tell the egg. If it be bad news, break it gently—this applies both to the communication and the fruit. The former had better be made by telephone, with the safety plug in position.

People who have but a small income and a large outgo, often desire to make their homes look pleasant and attractive. There are many ways to do this besides running into debt upon the instalment plan. Here are a few suggestions in furtherance of this idea :—

AN ATTRACTIVE TIN CLOSET.—Buy a rosewood upright piano, take out the works, which can be sold for enough to purchase a long plank ; cut the plank into lengths equal to the width of the piano, use them for the shelves, drape the front with a horse blanket hung on a broomstick, put in your tin pans, and you have a closet as good as could be made by any cabinet maker.

A HANDSOME LOUNGE.—From the nearest undertaker obtain a black walnut casket, stand it on two soap boxes, cover it with two breadths of mosquito netting with a fluting of barbed wire along the edge. A border of burlap along the back adds a finishing touch.

A DURABLE HORSE BLANKET.—This is to be crocheted of Berlin wool on pine needles. Cast eleven or eight stitches on two needles, knit once and one-half round on the head, purl for a while, cast off and swing partners to place, drop two stitches and pick them up again, purl some more, throw the thread over, cast on four extra stitches, one in your side, narrow on each needle, purl and take your base.

A PRETTY ETERGE.—This to be placed in the centre of the dining table at dinner parties. Smash the handle from a Queen Anne ash-sifter. Give the sifter three coats of iodine, with a frieze of white-wash about the edge, invert it, and form the legs with half a dozen clothes-pins. Stick flowers through the holes in the sieve and place upon the table.

MARBLE-TOPPED TABLE.—Make a frame about four feet square out of clothes poles and hoe handles. The legs should be made of weather strips. Obtain a tombstone from the nearest cemetery, paint the woodwork in stripes of red, white and blue on the bias. Striped paint can be obtained at any oilman's. Place the stand in the centre of the parlour, and put the family Bible, or something not often used, upon it. If it breaks down, set it up in the other alley.

A PRETTY HAT RACK.—Nothing makes a hall more hat-racktive than one of these articles of furniture. Nail a board up against the wall, and hammer some pegs in it. The hats can be hung upon these pegs.

AN UMBRELLA STAND.—Paint a length of drain pipe with striped paint and stick your umbrellas in it.

While satisfied that the readers of this work know a good thing when they see it, from the fact that they have purchased the book, there may be a few—very few—things that they don't know, and which may be found in this department, which is the result of many years of careful research among the standard authorities on many subjects. The first one is a receipt for—

CLEANING POSTAGE STAMPS.—It is a well-known fact that when you cancel a stamp you can't sell it, and when you can sell it, the postal authorities also cancel it. To economize, stamps may be used a second time by cleaning them with a weak solution of something or other.

TO BUILD A FIRE.—Load up a stove with kindling wood, etc., with plenty of the etc., pour on a yard or two of kerosene, applying a match while so doing. It is well to have an aperture made in the roof of the kitchen as a sort of fire escape, to expedite the servant girl's journey up the golden stairs. The following epitaph suggests itself:—

She used kerosene to light the fire,
And now, alas, she has gone up higher.

TO BREAK A COLT.—Hit him across the back with a sledge hammer. One blow should be sufficient to break him—or, at least, break his back.

TO REMOVE SUPERFLUOUS HAIR.—Get married. This prescription is intended for gentlemen whose heads are crowned with a superabundance of capillary fringe.

TO MAKE ICE-WATER LAST.—Prepare everything else first.





Appendix.

DEAR READER—dear at the price, I mean—your culinary education should now be complete. To the experienced housewife, all that precedes this is intended in the light of suggestions, although many of the recipes may be so new to her that she may fall down and worship them with impunity, for there is nothing like them in the heavens above or the earth beneath.

To the blushing bride—blushing because she is a bride, not because the contents of this gem of ray serene lies before her—let me say that she has learned how to make her home and husband happy. Her darling will no longer take an occasional meal at a restaurant—he'll take them all there, but the

fault will not be laid at the door of her cooking stove. In preparing this invaluable guide, which contains descriptions of many of the best things known for dyspepsia and indigestion, she has learned how to boil an egg, crack ice, light the fire with kerosene, and do many other equally complicated acts. If any of these prescriptions, when tried, be found wanting, add a little salt. The fact that the publication of this work has been instrumental in closing many cooking schools throughout the land, is no fault of the author's, nor is the fact that they have been transformed into homes for indignant dyspeptics, due entirely to him. He felt that he had a duty to perform, and, like a certain wingless insect, he got there. With the suggestion that clubs be gotten up with well-known physicians in neighbourhoods where the cookery book is circulated, and that a reduction be made to those purchasing after-dinner pills in large quantities, I drop the curtain.

THE AUTHOR.

